

Thanksgiving Piecaken: Easy Holiday Dessert Recipe

If you are looking for an effortlessly spectacular dessert that will utterly wow your holiday guests, the **Thanksgiving Piecaken** is your answer. This innovative dessert hack takes the classic choice between pie and cake off the table by baking a pie—specifically a decadent pecan pie—directly inside a moist, vanilla-flavored cake. The result is a stunning, layered creation that delivers two desserts in one slice. This **Thanksgiving Piecaken** recipe simplifies your holiday baking while delivering maximum impact, ensuring you have a memorable and unique centerpiece without the stress of preparing multiple elaborate desserts.

Why You'll Love This Recipe

Perfect for Holiday Dessert

The **Thanksgiving Piecaken** is the perfect holiday dessert because it creatively fuses two beloved classics. It eliminates the need for separate pecan pie and cake options, streamlining your dessert table setup. The combination of the sweet, chewy pecan pie filling and the light, tender cake crumb provides an irresistible textural and flavor contrast that appeals to every guest at your holiday gathering.

Pecan Pie Fusion Highlights

The core genius of this **Thanksgiving Piecaken** lies in the complete pecan pie that forms the heart of the cake. When baked, the rich, caramelized filling of the pie seeps slightly into the surrounding cake, infusing it with a sweet, nutty, and buttery flavor. This marriage of textures—the firm, chewy pie center encased in the soft, fluffy cake—is what makes this particular piecaken so uniquely satisfying and impressive.

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Aaron recipes

This Pecan Piecaken is a spectacular holiday dessert that features a full pecan pie baked inside a moist vanilla cake. It's the ultimate two-in-one treat, providing a stunning cross-section and satisfying every sweet tooth at your Thanksgiving celebration with minimal fuss.

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Prep Time 40 minutes mins

Cook Time 1 hour hr 30 minutes mins

Total Time 2 hours hrs 10 minutes mins

Course Dessert
Cuisine American

Servings 14 servings
Calories 480 kcal

Equipment

- 9-inch deep springform pan
- Electric mixer
- Mixing bowls

Ingredients

- 1 8-inch Pecan Pie, pre-baked
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 1/4 cups buttermilk or milk
- 3 cups vanilla buttercream frosting

Instructions

1. Preheat oven to 325°F (160°C). Grease and line a 9-inch deep springform pan. Place the pre-baked 8-inch pecan pie (in its pan) into the center of the springform pan.
2. In a large bowl, whisk together flour, baking powder, and salt.
3. In a separate bowl, cream butter and sugar until light and fluffy. Beat in eggs one at a time, followed by vanilla extract.
4. Alternately add the flour mixture and buttermilk to the creamed mixture, mixing until just combined. Do not overmix.
5. Pour the cake batter carefully around the sides and slightly over the top edges of the pecan pie. Ensure the batter fills the springform pan evenly.
6. Bake for 90-110 minutes, or until a skewer inserted into the cake portion comes out clean. Tent the top loosely with foil after 60 minutes to prevent over-browning.

7. Cool completely on a wire rack, then refrigerate for at least 6 hours (preferably overnight) before removing from the pan and frosting. Slice with a hot knife for neat pieces.

Notes

Use a deep 9-inch springform pan. The pecan pie must be baked separately before being placed into the cake batter. Chill overnight for the cleanest slices.

Keyword holiday recipe, Layer Cake, pecan pie, Piecaken, thanksgiving dessert

Ingredient Highlights & Substitutions

Essential Ingredients

To ensure your **Thanksgiving Piecaken** has the best texture, use a high-quality pie crust that bakes up crisp, even when surrounded by cake batter. For the cake, use butter *and* oil if specified, as the oil contributes to a supremely moist crumb, especially important for a large, longer-baking cake. Furthermore, using fresh, raw pecans for the pie filling is crucial for the best flavor and crunch once baked.

Smart Substitutions

If you are short on time, you can certainly use a box mix for the cake portion of the **Thanksgiving Piecaken**. Simply prepare the cake mix according to the package directions and use that as the surrounding batter. For the pecan pie filling, if corn syrup is a concern, you can use a combination of honey and brown sugar syrup in place of the dark corn syrup, though this will slightly alter the final texture and sweetness.

Step-by-Step Instructions

Prep Phase

The initial steps involve getting the two core components ready. First, prepare your pecan pie filling and pour it into a pre-baked (or blind-baked) 8-inch pie crust. Set this aside. Next, prepare your vanilla or yellow cake batter according to your recipe. Ensure your deep, 9-inch springform pan is well-greased and lined with parchment paper at the bottom for easy release, which is essential for a cake of this size.

Cooking Phase

For the **Thanksgiving Piecaken** assembly, carefully place the entire 8-inch pecan pie (in its pan) into the center of the prepared springform pan. Then, pour the prepared cake batter around the pie, filling the space between the pie tin and the pan walls, and also slightly over the top edges of the pie. Bake at a slightly lower temperature, typically 325°F (160°C), for an extended period, until a wooden skewer inserted into the cake portion comes out clean.

Pro Tips for Perfect Results

Technique Secrets

To prevent the cake from collapsing or sinking, avoid opening the oven door unnecessarily while it bakes. Because of the long baking time, tenting the top loosely with aluminum foil about an hour into the baking process is essential. This prevents the top from burning while the inner pie section finishes setting. This is the ultimate secret to a perfectly baked **Thanksgiving Piecaken**.

Common Mistakes to Avoid

The biggest mistake is attempting to slice the piecaken before it has **fully cooled and set**. Due to the creamy pie center, it must cool completely to room temperature, and then ideally chill in the refrigerator for at least 6 hours, or overnight. Slicing it warm will result in a runny, messy cross-section. Additionally, ensure the pie tin you place inside the cake is not touching the sides of the springform pan, allowing the cake batter to flow and bake evenly.

Serving Ideas & Pairings

Presentation & Plating

The cross-section of the **Thanksgiving Piecaken** is its most impressive feature. Cut slices using a very sharp, thin knife, dipping it in hot water and wiping it clean before each cut to ensure the layers are neat and distinct. Garnish the top with a dusting of powdered sugar or a simple glaze. Serving it with a dollop of bourbon-infused whipped cream or a scoop of salted caramel ice cream enhances the holiday indulgence. For another cake idea, consider our easy-to-follow guide on [Classic Cozy Dessert Recipes: Easy Timeless Desserts](#).

Pairing Suggestions

The richness of the pecan pie filling and the sweet cake pair wonderfully with strong, contrasting beverages. Consider serving the slices with a robust, dark-roast coffee or a warm cup of spiced holiday tea. A glass of aged rum or a rich, creamy liqueur like Baileys also complements the nutty and caramel notes beautifully. For a sophisticated non-alcoholic pairing, try a chilled sparkling cider.

Step	Time	Notes
Prep	40 min	Prepare pie crust, pecan filling, and cake batter
Bake	90 min	Bake at 325°F (160°C) until cake is set
Chill	6 hrs	Must chill to set the pie filling
Total	8 hr 10 min	Serves 10-14 people

Frequently Asked Questions

Can I substitute a different type of pie for the pecan pie?

Yes, you can substitute other sturdy pies like a pumpkin pie or an apple crumble pie, as long as the pie is fully baked beforehand and fits inside your cake pan. However, the baking time for the final piecaken may vary slightly depending on the pie’s moisture content.

What size pan is best for making the Piecaken?

A 9-inch deep-dish springform pan is highly recommended. It offers the height necessary to contain both the pie and the cake batter, and the springform mechanism makes removing the large, heavy cake much easier without damaging the layers.

How do I prevent the cake from drying out during the long bake time?

The pie filling's moisture helps keep the cake moist. To prevent the outer cake from drying or browning too much, ensure you tent the pan loosely with foil after about an hour of baking. You can also place a pan of water on the bottom rack of your oven to introduce steam.

Conclusion

The **Thanksgiving Piecaken** is a brilliant, delicious solution for an unforgettable holiday dessert. It successfully marries the best characteristics of pecan pie—its comforting, gooey center—with a moist, fluffy cake. This recipe is a true crowd-pleaser that is easier to execute than baking both a pie and a cake from scratch. Serving this impressive, unique dessert will undoubtedly become a favorite new tradition at your holiday gatherings.